



CUTÒ GRILLO



Grape variety
Grillo

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/120 quintals



Denomination
Doc Sicilia

Territory

Altitude from 100 to 200 m above sea level, mainly hilly orography with medium-textured soils that tend to be clayey with a good content of organic matter



Zone production

(western Sicily) Marsala, Mazara del Vallo, Trapani, Salemi and nearby areas



Vinification

Soft pressing, static sedimentation and fermentation at controlled temperature at 16° C for 20 days, storage and maturation in steel



Alcohol
12,50 %vol

Tasting notes



Color

Straw yellow



Smell

Delicate, with notes of white fruit



Taste

Pleasant, persistent, with a good flavor and freshness



Longevity

24 months



Pairing

to combine with vegetarian cuisine and seafood first courses, excellent with grilled white meat, and fresh cheeses.



CUTÒ VIOGNIER



Grape variety
Viognier

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 70/100 quintals



Denomination

I.G.P. Terre Siciliane

Territory

Altitude from 100 to 150 m above sea level, mainly flat terrain with medium-textured soils that tend to be limestone with a good content of organic matter



Zone production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

soft pressing, static sedimentation and fermentation at controlled temperature at 16° C for 20 days, storage and maturation in steel



Alcohol

12,50 %vol

Tasting notes



Color

straw yellow with greenish reflections



Smell

Elegant, floreal



Taste

aromatic, fine, persistent, with an excellent flavor



Longevity

24 months



Pairing

pairing as an aperitif, it exalts in an exceptional way the typical Mediterranean dishes based on fish and shellfish



CUTÒ INZOLIA



Grape variety

Inzolia

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/120 quintals



Denomination

I.G.P. Terre Siciliane

Territory

altitude from 50 to 120 m asl , mixed orography between hilly and flat with mainly fertile clayey soils



Zone production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

soft pressing, static sedimentation and fermentation at controlled temperature at 16° C for 20 days, storage and maturation in steel



Alcohol

12,50 %vol

Tasting notes



Color

straw yellow with light greenish reflections



Smell

Delicate with floral and fruity notes



Taste

Harmonious, delicate, with excellent flavor and freshness



Longevity

24 months



Pairing:

ideal as an aperitif, it is excellent with seafood, shellfish and all fish-based dishes



CUTÒ ZIBIBBO



Grape variety
Zibibbo

Vineyard

vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 70/100 quintals



Denomination
D.O.C. Sicilia

Territory

altitude from 100 to 150 m above sea level, mainly flat terrain with medium-textured soils that tend to be limestone with a good content of organic matter



Zone production

(western Sicily) Marsala and Trapani



Vinification

soft pressing, static sedimentation and fermentation at controlled temperature at 16° C for 20 days, storage and maturation in steel



Alcohol
12,50 %vol

Tasting notes



Color

Straw yellow



Smell

intense and persistent with notes of tropical fruit and white flowers



Taste

aromatic, mineral, with excellent flavor



Longevity

24 months



Pairing: as an aperitif, it exalts in an exceptional way the typical Mediterranean dishes based on fish and shellfish



CUTÒ SYRAH



Grape variety
Syrah

Vineyard

vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

I.G.P. Terre Siciliane

Territory

Altitude from 150 to 400 m asl, mainly flat terrain with medium-textured soils with a good content of organic matter



Zone production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

Maceration with the skins 16-18 days at 26° C. Racking, storage and maturation in concrete tanks



Alcohol

13,50 %vol

Tasting notes



Color

red ruby intense



Smell

spicy, structured with notes of ripe red fruit



Taste

Well structured supported by soft tannins



Longevity

48 months



Pairing:

it goes well with cold cuts, red meats, game, smoked cheeses and herbs



CUTÒ PERRICONE



Grape variety
Perricone

Vineyard

vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

I.G.P. Terre Siciliane

Territory

Altitude from 30 to 200 m asl, flat orography with medium-textured calcareous soils with a good content of organic matter



Zone production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

maceration with the skins 16-18 days at 26° C. Racking, storage and maturation in concrete tanks



Alcohol

13,50 %vol

Tasting notes



Color

amaranth red



Smell

spicy with a bouquet of red berry fruit



Taste

Harmonious with an excellent structure with velvety tannins



Longevity

48 months



Pairing:

excellent with grilled vegetables, cold cuts, soups, red meats



CUTÒ FRAPPATO



Grape variety
Frappato

Vineyard

vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

I.G.P. Terre Siciliane

Territory

altitude from 30 to 200 m asl, flat orography with medium-textured calcareous soils with a good content of organic matter



Zone production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

maceration with the skins 16-18 days at 26° C. Racking, storage and maturation in concrete tanks



Alcohol

13,50 %vol

Tasting notes



Color

red alive



Smell

fine with hints of red fruit



Taste

Persistent with an excellent structure given by delicate tannins



Longevity

48 months



Pairing:

excellent with grilled vegetables, cold cuts, soups, red meats



CUTÒ NERO D'AVOLA



Grape variety
Nero D'Avola

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 70/110 quintals



Denomination
D.O.C. Sicilia

Territory

altitude from 150 to 300 m asl, mainly hilly orography with medium-textured soils with a good content of organic matter



Zone production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

Maceration with the skins 16-18 days at 26° C. Racking storage and aging in concrete tanks



Alcohol
13,50 %vol

Tasting notes



Color

red ruby intense with violet hues



Smell

persistent with notes of red fruit (cherries and cherry)



Tatse

balanced, soft, well structured



Longevity

48 months



Pairing:

goes well with risotto, red meats, savory cheeses



CUTÒ NERELLO MASCALESE



Grape variety

Nerello Mascalese

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 70/110 quintals



Denomination

I.G.P. Terre Siciliane

Territory

altitude from 150 to 300 m asl, mainly hilly orography with medium-textured soils with a good content of organic matter



Zone production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

Maceration with the skins 16-18 days at 26° C. Racking, storage and maturation in concrete tanks



Alcohol

13,50 %vol

Tasting notes



Color

red tenuous



Smell

balanced, persistent with notes of red fruit fresh



Taste

soft, well structured



Longevity

48 months



Pairing: goes well with risotto, red meats, aged cheeses



CUTÒ ROSATO



Grape variety
Sangiovese

Vineyard

vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

I.G.P. Terre Siciliane

Territory

altitude from 30 to 200 m asl, flat orography with medium-textured calcareous soils with a good content of organic matter



Zone production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

maceration with the skins for 1 day at 26°C. Racking, fermentation at 18°C, storage and maturation in concrete tanks



Alcohol

12,50 %vol

Tasting notes



Color

pale pink



Smell

fine, biding and fruity



Taste

soft, delicate and fragrant



Longevity

24 months



Pairing: excellent as an aperitif, it goes well with dishes based on white meat and Mediterranean fish